



Ranch Dressing

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TOOLS:

- [Cutting board \(1\)](#)
- [Food processor \(1\)](#)
- [Knife \(1\)](#)
- [Measuring cup \(1\)](#)
- [Mixing bowl \(1\)](#)
- [Whisk \(1\)](#)



PARTS:

- [Mayonnaise \(1/2 cup\)](#)
- [Yogurt \(1/2 cup\)](#)
- [Milk \(1/4 cup\)](#)
- [Celery leaves \(2 tablespoons\)](#)
- [Dill \(1 1/2 tablespoons\)](#)
- [Onion \(1 1/2 tablespoons\)](#)
- [Garlic \(1 clove\)](#)
- [Dijon mustard \(1 teaspoon\)](#)
- [Lemon juice \(2 tablespoons\)](#)
- [Salt \(1\)](#)
- [Pepper \(1\)](#)

SUMMARY

For a long time I've been under the impression that ranch dressing was a magical concoction that I'd never be able to make myself. Oh, how I was wrong! Not only is it possible, but it's easy!

Step 1 — Ranch Dressing



- Gather your ingredients and tools.

Step 2



- Using your food processor if you have one or a knife if you don't, dice the onion and garlic (I used a shallot since I *gasp* ran out of garlic).
- Dice (don't food-process) the dill and celery.

Step 3



- Combine all ingredients in your bowl and whisk up the concoction.
- Don't forget to taste it, and adjust your seasonings accordingly.



Step 4



- For full effect, let your dressing sit in the fridge for an hour before serving. This lets the flavors combine.
- It's great on salads and as a dip for veggies and chicken wings. I've been experimenting with adding less and less mayo, which yields a lighter flavor.



This document was last generated on 2012-11-02 08:27:58 PM.